

**Listing of Claims**

1. (Currently Amended) A food composition comprising:

at least two components comprising

at least one baked component; and

at least one heat-processed component comprising a cartilage supplement selected from the group consisting of GLCN, NAG, and combinations thereof,

wherein the heat-processed component comprising the cartilage supplement can be at any pH, was heated at a temperature from about 160°F to about 180°F, and contains at least 70% of an initial concentration of the cartilage supplement after heat processing.

2. (Original) The food composition of claim 1, wherein the heat-processed

component is selected from the group consisting of coatings, glazes, cake filling, pie filling, agglomerating material, frosting, and mixtures thereof.

3. (Previously Presented) The food composition of claim 1, wherein the heat-

processed component is at a pH of at least 9.

4-5. (Canceled)

6. (Previously Presented) The food composition of claim 1, wherein the heat-

processed component contains at least 80% of an initial concentration of the cartilage supplement after heat processing.

7. (Previously Presented) The food composition of claim 1, wherein the heat-processed component contains at least 90% of an initial concentration of the cartilage supplement after heat processing.

8. (Withdrawn) A food composition comprising two components comprising:  
a baked portion; and  
a non-baked portion comprising a cartilage supplement selected from the group consisting of GLCN, NAG, and combinations thereof, wherein the non-baked portion is combined with the baked portion.

9. (Withdrawn) The food composition of claim 8, wherein the cartilage supplement is in a coating or glaze.

10. (Withdrawn) The food composition of claim 8, wherein the cartilage supplement is in a cereal coating.

11. (Withdrawn) The food composition of claim 8, wherein the cartilage supplement is in a cake filling.

12. (Withdrawn) The food composition of claim 8, wherein the cartilage supplement is in a pie filling.

13. (Withdrawn) The food composition of claim 8, wherein the cartilage supplement

is in an agglomerating material.

14. (Withdrawn) The food composition of claim 8, wherein the cartilage supplement is in a frosting.

15. (Withdrawn) A method of making a food composition comprising:  
providing at least one baked component;  
providing a second component comprising a cartilage supplement selected from the group consisting of GLCN, NAG, and combinations thereof,  
heat processing the second component to for a heat-processed component, wherein the heat-processed component contains at least 70% of the cartilage supplement present in the second component prior to heat processing; and  
combining the at least one baked component and the at least one heat-processed component.

16. (Withdrawn) A method of making a ready-to-eat cereal comprising:  
baking a first component of the cereal; and  
coating the first component of the cereal with a composition comprising a cartilage supplement selected from the group consisting of GLCN, NAG or combinations thereof after baking the first component of the cereal.

17. (Withdrawn) The method of claim 16, wherein the coating is accomplished by spraying the cereal with the cartilage supplement.

18. (Withdrawn) The method of claim 16, wherein coating is accomplished by enrobing the cereal with the cartilage supplement.
19. (Withdrawn) The method of claim 16, wherein the composition comprising the cartilage supplement further comprises a sweetener.
20. (Withdrawn) A method of determining available GLCN and/or NAG in a food product comprising:  
contacting the food product with a strong acid; and  
separating the GLCN and/or NAG from the insoluble portion of the food product.
21. (Canceled)
22. (Currently Amended) A food composition comprising:  
at least two components comprising  
at least one baked component; and  
at least one heat-processed component comprising glucosamine,  
wherein the heat-processed component comprising glucosamine does not require pH adjustment, was heated at a temperature of about 160°F to about 180°F, and contains at least 70% of an initial concentration of glucosamine after heat processing.
23. (Canceled)